



Experience a journey of flavour



Asha's
INDIAN CONTEMPORARY CUISINE



Good food brings us together

I had a magical childhood, moving from town to town with my father's travelling theatre company. "The Company" would always sit down to a meal together. I used to love roaming around the kitchen among the cauldrons of steaming food, but more than anything, I enjoyed seeing the joy on the diners' faces as they savoured the tasty delights. This is where my love of cooking began.

Inspired by a land so rich in culture & influenced by the great chefs that I have met over the years, I hope that you enjoy sharing in my journey & the lovingly prepared recipes presented in this menu.

Asha

ASHA BHOSLE



Mocktails

- | | |
|---|----------|
| STRAWBERRY PASSION MASH
Strawberries & passion fruit muddled with lemon,
topped with lemonade & scented with rose water. | KD 1.900 |
| TRULY BERRY
Strawberries, blackberries & raspberries muddled
with mint leaves, lengthened with lemonade. | KD 1.900 |
| ROSE JAM ICED TEA
Rose jam shaken with freshly brewed tea & lemon
juice, scented with rose water. | KD 1.900 |
| GINGER MOSCOW MULE
Ginger & mint muddled with lime, lengthened
with lemonade. | KD 1.900 |
| LEMON & PASSION FRUIT ICED TEA
Lemon muddled with passion fruit, topped with
freshly brewed tea. | KD 1.900 |
| FRUIT COCKTAIL
Strawberries & banana blended with mango juice
& a dash of grenadine. | KD 1.900 |
| MINT LEMONADE
Fresh lemon blended with fresh mint. | KD 1.900 |
| MAO TAI
Lemongrass, chilli & coriander leaves, shaken &
lengthened with coconut water. | KD 1.900 |

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".





Mocktails

DELHI DEVIL Pomegranate & mint muddled with lemon juice & ginger syrup, lengthened with lemonade.	KD 1.900
BACKWATER DELIGHT Coconut purée muddled with lime, mint & ginger, topped with pineapple juice.	KD 1.900
THE POPCORN FIST Bold espresso with popcorn syrup, caramel, cream & a crispy popcorn garnish – a cinematic delight for your taste buds.	KD 1.900
SPICED PUMPKIN MANGO Savour the fusion of sweet mango, spiced pumpkin syrup, hibiscus & a fiery Tabasco kick in our Pumpkin Spiced Mango drink served over crushed ice.	KD 1.900
SMOKE IN STAR Exotic blend of pineapple, toffee, peppermint, lemongrass & star anise, crowned with burnt marshmallow. Unforgettable.	KD 1.900
CUCUMBER CUDDLES A crisp, refreshing blend of muddled cucumber, basil & pomegranate syrup, topped with zesty lemonade for a delightful relaxation.	KD 1.900
STRAWBERRY MOJITO Strawberries muddled with lime, mint & grenadine syrup, lengthened with lemonade.	KD 2.100
PASSION FRUIT MOJITO Passion fruit muddled with lime, mint & passion fruit syrup, lengthened with lemonade.	KD 2.100

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Mocktail pitchers

STRAWBERRY PASSION MASH	KD 4.950
LEMON MINT	KD 4.950
LEMON & PASSION FRUIT ICED TEA	KD 4.950
GINGER MOSCOW MULE	KD 4.950

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Lassi

LASSI KD 1.900
Yoghurt blended with a choice of sweet, salt or masala.

SALT & MINT LASSI KD 1.900
Yoghurt blended with mint leaves.

STRAWBERRY & COCONUT LASSI KD 2.000
Yoghurt blended with strawberry & coconut purée.

MANGO LASSI KD 2.000
Yoghurt blended with mango purée.

MANGO & GINGER LASSI KD 2.000
Yoghurt blended with ginger & mango purée.



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Juices

FRESH LIME SODA	KD 1.850
ORANGE	KD 1.900
MANGO	KD 1.900

Soft drinks

(REFILL COMPLIMENTARY)

PEPSI	KD 1.250
DIET PEPSI	KD 1.250
7UP	KD 1.250
DIET 7UP	KD 1.250
MIRINDA	KD 1.250

Water


STILL WATER	KD 1.250
SPARKLING WATER	KD 1.500

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Soups

DAL SHORBA  KD 2.100
A traditional curried yellow lentil soup.
A timeless classic.


MURG NIZAMI SHORBA KD 2.100
A rich & aromatic chicken soup flavoured with curry leaves, green apple & saffron.

Salads

GREEN SALAD  KD 2.500
Cucumber, onion, tomatoes, carrots & mixed lettuce in an olive oil & lemon dressing.

ROASTED POTATO SALAD  KD 2.500
Whole tandoor-roasted potato served on mixed lettuce, topped with labneh, mint & pomegranate.

CHICKEN TIKKA SALAD KD 3.250
Chicken tikka served with crispy naan croutons, mixed lettuce in a homemade honey mustard dressing.

SUMMER SALAD  KD 3.250
Mixed leafy greens, fresh summer berries, feta cheese & caramelized pecans in berry vinaigrette.

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Appetisers

ALOO MATAR KIIKKI

Potato cutlets stuffed with mashed green peas, served with tangy chickpeas.



KD 2.650

PALAK CHAAT

Our twist on a traditional Indian snack - crispy spinach, topped with sweet yoghurt mousse, tamarind sauce, coriander salsa & pomegranate seeds.

KD 3.000

SAMOSAS

Cheese  / Vegetable  / Chicken Tikka / Mixed Selection

KD 3.000

ALOO CHATPATE

Diced crispy potato tossed with tamarind chutney, fennel & ginger, garnished with pomegranate & spinach.

KD 2.850

CHICKEN 65

Southern-style batter fried chicken cubes spiced with curry leaves, ginger, black peppercorns & capsicum.

KD 3.950

PRAWN KOLIWADA

Batter fried prawns spiced with curry leaves, ginger, black peppercorns & capsicum.

KD 4.750

ASHA'S SHARING PLATTER

Our favourite selection of appetisers.

KD 5.950



Kebabs

MUSHROOM KURKURE

Battered deep-fried mushrooms stuffed with cheese & bell peppers.

KD 4.500

ALOO KHUSHNUMA

Potato barrels stuffed with paneer & dry fruits charred in the tandoor & napped with a royal mussallum gravy.

KD 3.250

PANEER KA SOOLA

Tandoori shashlik of cottage cheese, green peppers, tomatoes & pineapple flavoured with mustard.

KD 4.500

VEGETARIAN PLATTER

A selection of Mushroom Kurkure, Paneer Ka Soola & Aloo Khushnuma. 

KD 5.750

Kebabs

TANDOORI CHICKEN TIKKA KD 5.750
Succulent chicken, marinated overnight in yoghurt, ginger, garlic & spices. A true classic.

CHICKEN MALAI KEBAB KD 5.750
Delectable boneless chicken breast, marinated in a creamy cheese & cashew nut paste with a touch of cardamom.

TANDOORI FISH KD 5.950
Fish fillet marinated in traditional Indian spices flavoured with carrom seeds & cooked in the tandoor.

GOSHT SEEKH KEBAB KD 6.250
Traditional minced lamb kebab with ginger, garlic, roasted cumin powder & coriander.

JHINGA JAIPURI KD 7.500
Prawns marinated in fennel, cardamom and saffron, cooked in tandoor.



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Platters

SPECIALITY PLATTER

A selection of our all-time favourite Murg Malai, Chicken Tikka & Gosht Seekh Kebab.

KD 7.300

EMPEROR PLATTER

A combination of the emperor's favourite kebabs—Murg Malai, Chicken Tikka, Tandoori Machli, Jhinga Jaipuri & Lamb Seekh Kebab served with cheese garlic naan.

KD 11.950

Sizzlers

PRAWN KHURCHAN

Pan-sautéed prawns tossed with garlic, bell peppers & tomato in makhani gravy flavoured with sweet paprika & fenugreek.

KD 9.250

NIHARI RAAN

Boneless leg of lamb marinated overnight & slow cooked for hours, char-grilled in a tandoor & served with a rich velvety sauce of saffron & kewra.

KD 9.950

Curries

MURG KALIMIRCH KD 4.500
Boneless chicken tossed with garlic & diced onions in a lababdar sauce.

CHICKEN JHALFREZI KD 4.950
Chicken tikka sautéed with onions, tomatoes & green peppers, spiced with garam masala.

MURG MAKHANI (BUTTER CHICKEN) KD 5.450
Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

CHICKEN TIKKA MASALA KD 5.450
Chicken tikka cooked with garam masala in a spicy onion & tomato gravy.



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Curries

FISH MASALA KD 5.750
Fish fillet cooked with garam masala in a spicy onion & tomato gravy.

PRAWN MASALA KD 6.750
Prawns cooked with red chillies in a spicy onion & tomato gravy.

PRAWN MAKHANI KD 6.750
Prawns in a tomato & cream gravy, flavoured with dry fenugreek leaves.

MUSCAT GOSHT KD 6.600
Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.

PRESSURE COOKER LAMB CURRY KD 7.000
A classic home-style lamb curry made extra tender & flavourful in a pressure cooker. Served with white rice.



MUSCAT GOSHT STORY

“Sightseeing in the Sultanate of Oman, I stopped for lunch at a small ‘dhaba’ & had the most wonderful Karahi gosht. This is my presentation of that hot afternoon”

Curries

ALOO MASALA

Potatoes in a spicy onion & tomato gravy, tempered with cumin, mustard & fennel seeds.

KD 2.750

ALOO MATAR GOBI

A traditional home-style preparation of potatoes, green peas & cauliflower cooked with cumin, green chillies & spices.

KD 2.950

BHINDI MASALA

Okra cooked with onions, tomatoes, green chillies, coriander & cumin.

KD 2.950

VEGETARIAN SPECIALITY OF THE DAY

Please ask your server for details.

KD 3.000

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Curries

- DAL TADKA** 🌱 **KD 2.750**
Yellow lentils tempered with cumin, garlic, tomatoes & green chillies.
- CHEF'S SPECIAL DAL MAKHANI** 🌱 **KD 3.250**
Classic black lentils slow-cooked overnight with tomatoes, cream & butter.
- PALAK PANEER** 🌱 **KD 3.900**
Cottage cheese in a spicy spinach gravy.
- KADAI PANEER** 🌱 **KD 3.900**
Cottage cheese & green peppers in a spicy tomato & onion gravy.
- PANEER MAKHNI** 🌱 **KD 3.900**
Cottage cheese cooked in tomato & creamy gravy, flavoured with dried fenugreek.

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Biryanis

SHAHI PANEER BIRYANI  **KD 5.400**
A royal delicacy paired with two classic dishes -
Shahi Paneer & Matar Pulao finished in a rich
makhani gravy.

MURG BIRYANI AWADHI **KD 5.850**
Boneless chicken cooked in true Awadhi style
with biryani rice, cardamom & saffron.

CHICKEN TIKKA BIRYANI **KD 5.850**
Biryani made with chicken tikka & egg in a classic
makhani gravy & basmati rice.

PRAWN BIRYANI **KD 6.950**
Prawns cooked with biryani rice, flavoured with cumin,
cardamom & saffron.

KESAR BIRYANI **KD 6.950**
Boneless lamb biryani with a rich saffron flavour.

LAMB BIRYANI **KD 7.750**
Lamb cooked with yoghurt, spices & basmati rice.



KESAR BIRYANI STORY

"The late actor Prithviraj Kapoor & his illustrious sons Raj, Shammi & Shashi came from Peshawar. This is their kind of 'home cooking', rich in ingredients & taste, just like their contribution to cinema."

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Rice

STEAMED RICE	KD 1.750
GHEE RICE	KD 2.250
PULAO  Vegetable / Cumin / Mushroom / Peas	KD 2.500
BIRYANI RICE	KD 2.500
SAFFRON RICE	KD 2.500

Breads

NAAN Butter / Plain / Garlic	KD 0.550
ROTI Bread made from whole-wheat flour.	KD 0.550
LACHHA PARATHA Layered bread Whole Wheat / Refined Flour.	KD 0.550
KULCHA Stuffed bread made from refined flour. Potato / Paneer / Onion	KD 0.850
CHEESE GARLIC NAAN Naan topped with cheese & fresh garlic.	KD 0.850
BREAD BASKET A selection of Roti, Plain & Garlic Naan.	KD 1.900

Kids menu

- CHICK 'N' BUN (BUTTER CHICKEN BURGER)** KD 2.500
Tender fried chicken fillet topped with makhni sauce, lettuce & cheese. Served with french fries & kids drink.
- BOMBAY FISH 'N' CHIPS** KD 2.500
Deep fried fish strips, flavoured with lemon, garlic & fresh coriander. Served with french fries & kids drink.
- LOADED CHEESY FRIES (MAKHANI FRIES)** KD 2.500
Crispy french fries, topped with makhni sauce, loaded with cheese, bell peppers, onions & fresh coriander. Served with kids drink.
- CHICKEN FINGERS** KD 2.500
Deep fried chicken strips, mildy flavoured with lemon & garlic. Served with french fries & kids drink.
- CHICKEN MALAI BOWL** KD 3.250
Tender murg malai tikka served with our famous butter chicken sauce & white rice. Served with kids drink.
- CHICKEN TIKKA BOWL** KD 3.250
Classic chicken tikka & all time favorite butter chicken sauce are served with white rice & kids drink.

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Dessert

RASMALAI An all-time favourite – delicate cheese dumplings soaked in sweetened flavoured milk.	KD 2.500
GULAB JAMUN A classic dessert of milk & cottage cheese dumplings soaked in syrup served with rabri – creamy thickened milk.	KD 2.500
CHOCOLATE MOUSSE CAKE A light mousse cake served with star anise chocolate sauce & vanilla ice cream.	KD 2.500
KULFI MANGO / KESAR PISTA Traditional Indian ice cream made with reduced milk, saffron & pistachio / mango.	KD 2.500
DESSERT PLATTER Our favourite trio to share.	KD 3.250

Hot beverages

TEA SELECTION GREEN TEA / MASALA TEA	KD 1.000
LATTÉ	KD 1.500
ESPRESSO SINGLE/DOUBLE	KD 1.000 / 1.500
AMERICANO COFFEE	KD 1.500
CAPPUCCINO	KD 1.500

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